

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0257278 - MARUFUKU RAMEN		Site Address 1875 S BASCOM AV 300, CAMPBELL, CA 95008	Inspection Date 04/08/2026
Program PR0376138 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name EK FOOD SERVICES, INC	Inspection Time 10:00 - 10:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CARLOS HERRADO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/02/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 04/08/2026

Cited On: 04/02/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 04/08/2026

Minor Violations

Cited On: 04/08/2026

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Nonadjustable hand wash station at cook line measured at 114F. Available hand sink nearby.

[CA]: Nonadjustable hand sinks shall provide warm water between 100F - 108F.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	upright dish machine	50.00 PPM	
chlorine sanitizer	under counter dish machine at bar	50.00 PPM	

Overall Comments:

Follow up inspection conducted for routine inspection on 04/02/26.

Time As A Public Health Control (TPHC) procedures provided for egg noodles.

Raw bean sprouts placed in sufficient ice bath (at the time placed in the under counter cooler).

Continue to work on other minor violations.

As a reminder, facility is to submit plans to DEH Plan Check regarding installation of electric yakitori grill. Facility shall complete DEH Plan Check process including final inspection 6 months from today, 10/01/2026. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/22/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

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Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Keita Mikami
Manager

Signed On: April 08, 2026